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| JAH 1 7 2002 | pplicant | : | Tanimoto, et al. | | TECH CENTER 1600/2900) Group Art Unit 1651 |
| TRADEM | Appl. No. | : | 09/514,999 | |)) |
| | Filed | : | February 29, 2000 | |)) |
| | For | : | METHOD MANUFACTURING POLYAMINE COMP | | ,))) |
| | Examiner | : | I. Marx | | <i>)</i>) |

AMENDMENT

Assistant Commissioner for Patents Washington, D.C. 20231

Dear Sir:

In response to the Office Action mailed June 19, 2001 (Paper number 4), please amend the above-identified application as follows:

IN THE SPECIFICATION:

Please replace the paragraph beginning at line 5 of page 2 with the following rewritten paragraph:

As examples of using polyamine for food, konnyaku (a jelly-like food made from the starch of devil's tongue) to which spermidine and spermine are added to reduce a smell peculiar to konnyaku and which does not have a bad effect if it is cooked with other foods (Japanese Patent Laid-open No.1994-38690) and a polyamine-mixed nutritional composition to which polyamine is mixed to accelerate protein absorption for the purpose of maintaining satisfactory growth and health conditions (Japanese Patent Laid-open No.1994-305956) and others have been proposed. In addition, as examples of using polyamine as medicines, a method of stopping gastric acid secretion and a composition for intake for the purpose of stopping gastric acid secretion (Japanese Patent Laid-open No.1983-131914) and immune activator (Japanese Patent Laid-open No.1984-98015 and Japanese Patent Laid-open No.1990-223514) and others have been proposed.

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